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Fruit & Vegetable
Co. #1
WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.

June 21, 1943

FRUIT AND VEGETABLE BRANCH MEMORANDUM NO. E-6

Standard of Sanitation for Dehydration Plants

The attached Standard of Sanitation for Dehydration Plants is intended as a guide only for our inspectors to determine whether or not plants offering dehydrated products to Government agencies comply with such specifications. We have recommended this standard to Government purchasing agencies and it is hoped that they will adopt it for use in connection with their contracts.

As Government agencies are desirous of having these plants provide and maintain sanitary conditions in line with good commercial practice, it is our desire that plants operating under Government contracts meet this standard to an extent as practicable as possible. Our inspectors may find that some plants will not meet the requirements in every respect. Conditions at plants which fall unreasonably below the standard should be described and reported in writing to the purchasing officer and copies sent to Washington. In the meantime, recommendations for correcting the undesirable conditions should be made to the proper plant officials.

Inspectors should bear in mind that the standard is an objective which a plant should strive to meet and which should eventually be achieved in every respect.

Acting Chief

E. S. Kunkel

Attachment

F-739

WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.

June 1, 1943

Standards of Sanitation for Dehydration Plants

Ground area, surrounding and underneath plant building:

The ground area surrounding and underneath the plant building shall be kept free from waste, rubbish, wash water, and deteriorating vegetable matter. Water shall not be allowed to pool underneath or adjacent to the plant building. The entire area must be kept in a clean sanitary condition.

Screening:

All openings such as windows, doorways, ventilators which would permit entry of insects to rooms in which foods are prepared or processed shall be effectively screened. Broken, torn, or poorly fitted screens shall not be accepted as satisfactory compliance. Fly exclusion can be made more effective when screen doors open outward and are provided with closing devices, such as spring hinges, pulley and weight, coil spring, or similar measures. The screening shall be cleaned periodically and kept free of dust and dirt.

Insect control:

Flypaper or fly traps shall be used daily to kill the flies which inevitably enter the dehydration plant in spite of good screening. The use of insect killing sprays should be discouraged in areas where food is being handled.

Rodent infestation:

The plant shall be kept free from rodent infestation at all times.

Floors:

The floors of all rooms in which dehydrated vegetables are prepared and processed should be constructed of concrete or easily cleaned material and shall be smooth, properly drained and kept clean. The floors shall be free from scum, excessive dirt, and peelings. They shall be thoroughly washed and cleaned at least twice a day, and kept reasonably free from excess water.

Walls and ceilings:

Walls and ceilings of all rooms in which dehydrated foods are prepared or handled shall have a smooth, washable, light-colored surface and shall be kept free from dirt, mold, and cobwebs.

Toilets:

Every plant shall be supplied with adequate sanitary toilets conveniently located and properly operated and maintained. Toilet rooms shall not open directly into any room in which foods, equipment, or containers are prepared, handled, or stored. Toilet rooms shall be kept in a clean condition, in good repair, and be well ventilated. Adequate screening shall be provided for all exits to the exterior.

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Hand-washing facilities:

Convenient hand-washing facilities shall be provided, including warm running water, soap, and approved sanitary towels.

Smoking:

No employee or person shall be allowed to smoke in the plant where vegetables are being prepared, processed, packaged, or stored. Each plant shall designate some room or place away from food preparation where employees may smoke during their rest periods. "No smoking" signs shall be displayed prominently throughout the plant.

Wearing apparel:

Men and women handling dehydrated vegetables during preparation, processing, and packaging shall wear clean garments, including adequate head apparel. The hair of men and women handling the preparation and packaging of dehydrated vegetables shall be covered in such a manner as to prevent falling hair from entering into the product.

Preparation equipment:

All preparation equipment, such as washers, sorting and trimming belts, peeler, and blanchers shall be kept in a clean sanitary condition and shall be kept thoroughly clean by the use of hot water, steam, or other approved methods.

Maintenance of sanitation:

Each plant shall designate an adequate number of people on each shift whose part time duties shall be to keep the plant in a clean condition.

Drying facilities:

All trays, drums, or spray driers shall be inspected after each usage to determine the need of washing, brushing, or scraping. They shall be kept free from dirt and particles of the dried product. Belts or other drying surfaces shall be kept clean at all times.

Tunnels, kilns, drums, or other driers:

Such drying equipment shall be kept in a sanitary condition at all times. Daily inspection of the air intakes and tunnels or kilns, shall be made to determine the need for cleaning.

Packaging room:

The room where the product is filled into the container shall be free of rubbish and articles not used in packaging work, such as empty lug boxes, pasteboard boxes, old papers, and rags, and shall be free from dust, dirt, and insects.

Sewage disposal system:

The sewage disposal system and other waste disposal methods shall be adequate to handle all necessary waste. (a) When sorting tanks, bobs, or stacks are used they must be taken care of in such a manner as to prevent contamination. (b) When containers are used in the plant as deposits

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for waste, they must be thoroughly cleaned before returning to the plant. (c) Refuse or solid waste bins must be cleaned and thoroughly washed daily. (d) All solid waste must be hauled away daily. (e) Open troughs or ditches for all effluent sewage shall be kept clean and free from clogging.

Water supply:

An adequate supply of potable water must be assured to provide thorough cleaning of the plant and for proper preparation of the product. If necessary, supplies of water may be required to be tested by Health authorities, and the water supply and distribution system may be required to undergo inspection and approval by local or State public health agencies. The faucets, lines, and other plumbing should be in good condition and remote from breeding places for bacteria.

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